COOKING SHELLFISH—INTERESTING NOVELTIES—A MARRIED-LIFE STORY—WOMAN'S EXCHANGE

PREPARING LOBSTER AND CRABS; MRS. WILSON EXPLAINS HOW

Methods Given for Dealing With Other Shellfish, Too-Terrapin, Shrimp, Turtle and Snapper—Cooking Hard and Soft Shelled Crabs and Ways to Serve the Other Varieties of Sea Food

By MRS. M. A. WILSON (Copyright, 1918, by Mrs. M. A. Wilson, SHELLFISH include crabs, both

hard and soft shell, lobsters, shrimp, terrapin, green turtle, snap-Hard Shell Crabs

All shellfish must be actively alive before cooking. This is the essential point and this will prevent ptomaine poisoning. Never cook the fish if they are dead. Remember, they are deadly.

stove and bring to a boil. Add one tablespoonful of red pepper and one ve minutes for the ' ge ones.

then save the two large ones. Then or tomato sauce. remove the apron piece of shell, like a plate under the eyes. Break the shell apart - d remove the spengy fingers, sand bag and eggs, if any. Wash well. You now have a white oval-shaped piece of pure crab meat, that must be picked from its cells. oyster fork to pick out the meat. fried shrimps. This can be used for au gratin, a la King, ravagotte, deviled crabs, salads, croquettes and crab cakes. Soft Shell

Soft-shell crabs are shedders, that is, the crab has shed his shell and puree. the new one is not yet hard. To clean insert the finger under the apron-shaped -iece and the back part of the shell and remove the spongy fingers, the entrails, etc. Wash and drain well and then roll in flour, dip in beaten egg and then roll in fine crumbs and fry until golden brown in hot fat. Place in hot oven for ten minutes to cook. Serve with tartar sauce.

Lobster and baked.

To Boil

water and cook for twenty minutes, etc. Cut the meat into pieces. for medium lobster. Cool, break apart; discard entrails and fine vein land; in brown sauce for a la mode running down the center of the tail. open the claws and remove This meat and that of the belly and tail may be used for salads, Lay the turtle on its back and cut

Ask Mrs. Wilson

If you have any cookery probems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

ravagottes, au gratins, croquettes, Place a boiler of water on the cutlets, a la King and terrapin style. To Broil Lobsters

crabs. Place in the crabs and cover shell through. Remove the entrails and cook rapidly for twenty min- and remove the vein through the tail. utes for the medium size, fifteen Wash well and then brush with salad minutes for the small and twenty- oil and place in broiler, shell side up, When cooked, remove from the the flesh side up and baste with water and piace under the cold water salad oil or melted butter. Cook to cool. Place on ice until needed. for twelve minutes and then remove 'o clean break off the claws and and serve with melted butter, chili

Shrimp come as a rule cooked.

To Cook Shrimp

Plunge the shrimp into boiler prepared as for crabs. Boil for ten minutes, then drain and cool. Remove the shells and then they may

Terrapin

Diamond back or salt water terramay be used for croquettes and

Clean the terrapin by placing in frech running water for six hours. Wash in warm water and then place for five minutes. Remove and then rub with a coarse cloth the neck, legs and tail to remove the skin. Wash again. Return to the pot, minutes. Cook until the legs leave the body easily. Usually about thirty-five CAPE WRAPS STILL minutes for small terrapin and seventy-five minutes for large ones. The age and condition determine Lobsters may be boiled, broiled the time of cooking. Cool. Now, before it is entirely cold, separate the terrapin from the shell, discard-Plunge the lobster into boiling ing the small intestines, shell, gall,

> or stewed terrapin. Turtle and Snapper

Mrs. Wilson Answers Questions

Lemon Filling

Mrs. J. J. S .-One cupful of water, Four level tablespoonfuls of corn-

Dissolve the starch in the water and then bring to a boil, and cook for five minutes. Remove from the over it slowly a few spoonfuls of fire and add

Yolk of one egg. One-half cupful of sugar. Juice of one lemon,

Grated rind of one-quarter lemon. Beat to mix and then fold in the stiffly beaten whites of egg, mixing

Chocolate Filling One cupful of water,

Four tablespoonfuls of cornstarch, through a sieve and add Three tablespoonfuls of cocoa or chocolate. Dissolve the starch in the water

and then bring to a boil and cook for five minutes. Add One-half cupful of sugar.

One-half teaspoonful of cinnamon, One teaspoonful of vanillo. Beat to mix. Use.

My dear Mrs. Wilson-Will you please print a recipe of a good cin-namon bun, the kind the bakers sell by the pound; also one for a nice, juicy apple cake and cheese cake, made from cottage cheese, and do you know of any custard dressing for strawberry short-cake? I had tasted it when I was in the city of Boston one time and thought perhaps you might know of the one I speak of. Thanking you in return, Mrs. J. R. D.

Mrs. J. R. D .- See the EVENING PUBLIC LEDGER recipes December 27 and 28, 1918, for cinnamon bun

Apple Cake

Pare, core and then cut the apples a slices. Now place

One-half cupful of sugar, One-half cupful of sirup (white orn sirup) a saucepan and bring to a boil.

rop in the apples and then cook ently for a few minutes. Cool. ow prepare a dough as follows:

Two cupfule of flour, One-half teaspoonful of salt, Four teaspoonfuls of baking pow-

ne-half cupful of sugar.

hortening, Mix to a dough and cook for a few minutes. Cool. of water or Bake between two crusts.

Split the live lobster in half. Lay and cook for fifteen minutes. Turn

Split with a silver knife and use an be used for salads, croquettes and shire sauce,

Cook in cream sauce for a la Mary-

My dear Mrs. Wilson—Would you kindly publish in your columns in the Evening Public Lenger a recipe for lemon filling, also chocolate filling? Thanking you in advance, Mrs. J. J. S. tablespoonfuls of brown sugar, Four tablespoonfuls of flour. Two tablespoonfuls of shortening,

One teaspoonful of cinnamon. Rub between the hands until well mixed and then spread over the apples. Place in a moderate oven and bake for thirty minutes. Baste the apples after the cake is in the oven for fifteen minutes by pouring

sirup. Baste twice while baking. Cheese Cake

Use level measurements. Place in a saucepan

One cupful of milk.

Two tablespoonfuls of cornstarch. Dissolve the starch in the milk and then bring to a boil. Cook for five minutes. Cool and then rub one and one-half cupfuls of cottage cheese

One teaspoonful of nutmeg. Two yolks of eggs.

One teaspoonful of vanilla extract Two-thirds cupful of sugar. Beat to cream and then fill into

the oblong cheese cake pan, which has been lined with plain pastry. Bake in a slow oven for thirty min-

My dear Mrs. Wilson — My mother has read your articles in the EVENING PUBLIC LEDGER with much interest and profit, and now she wants some information from you on the following points: First, do you cream parsnips; second, can you print a recipe for mock-cherry pie? She had some once that she knows contained raisins and cranberries and was thickened with flour, but she does not know the full recipe. We pre-fer flour to cornstarch for thick-ening. H. P. C.

Creamed Parsnips H. P. C .- Cook the parsnips until

tender and then pare and cut in dice. Cover with a cream sauce and then season. Heat until very hot and then

Mock-Cherry Pie Pick over one and one-half cupfuls of cranberries and then place in a saucepan and add

Three-quarters cupful of raisins, One cupful of water. Cook slowly until the berries are soft and then cool. Now place

Three-quarters cupful of sugar, One-half cupful of flour in a bowl and rub between the hands to mix. Add sugar and flour and and then rub in one-half cup- stir until dissolved. Bringeto a boil

water for five minutes. Remove from hot water. Use the knife to peel off the skin and bristle from the shell. Now lay the meat and shell in cold water for one and one-half hours. You now have white and green turtle meat ready to cook.

To Cook

Put the meat and shell in a large preserving kettle with sufficient cold water to cover, adding

One pint jar of stewed tomotoes, One stalk of celery, One bunch of porsley, Three cloves.

Brings Her Troubles

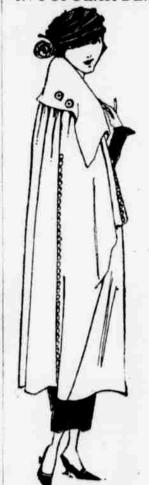
Dear Cynthia—I guess you think that I bring all my troubles to you, but I feel so very sad.
I have liked a boy very much-and he has always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitude toward me which led me to think the same, always shown an attitu hot water. Use the knife to peel off cup of vinegar to every twenty-five it on its back. Do not cut the back You now have white and green turtle

piece of cheesecloth and bring to a boil. Cook slowly until the meat in tender and remove the white meat.

Cook the green meat, most of which

Cook the green meat, most of which pin are best. Fresh water terrapin tender and remove the white meat. is in the shell, until it is tender. Place the meat, when tender, in cold water to blanch. Use the liquid for soup. Strain and add part of the turtle meat, hard-boiled egg, grated lemon rind and juice of lemon. Prepare the snapper same as green them alive in boiling water. Cook turtle meat, hard-boiled egg, grated pare the snapper same as green turtle. Only bleed snapper ten

IN POPULAR DEMAND



A serviceable cape wrap of tan tri-cotine. The rows of buttons are covered with the material. The toque is fashioned of alternate bands of straw and rolls of taffeta 1 Daily Fashion Talk by Florence Rose

buying public creations which were bright and happy in design as well as in coloring. The women in general showed their enthusiasm in the changed condition by buying new frocks. Every woman wanted to look her best and it must be admitted that after November there was a decided improve ment in almost every woman's attire.

But already we are beginning to know that there is still much work to be done, and that the world is not yet set straight by any means. The French designers, according to letters from the other side, are feeling that there are other things for them to do. The clother

that they have shown so far for the coming season are not therefore radical in their departures.

One of the indications that fashions are not changing rapidly may be noted in the style of wrap that is shown to-day. This coat has conventional lines. There is also every reason to believe that it will live through the entire season. This cape wrap is made of tan tricotine. A row of buttons covered with the material is used as a decoration at either side of the back and also outlines the armholes. Large buttons trim the deep collar.

The toque is made of alternate bands of straw and rolls of taffeta. An ostrich feather trims the hat at the right side.

(Inquiries are solicited and may be diressed care of this newspaper.) Copyright, 1919, by Florence Re

Please Tell Me What to Do

By CYNTHIA

abs and Ways to Serve

To "An Unbeliever"

Dear Cynthia—I am a constant reader of your page, and note with interest the one letter headed "Are Women Deceitful," written by "Unbeliever."

He does not state whether they are engaged. If not, why? Just because a girl says she loves him, why should he want to keep her caged in away from other young men and women? Of course, on the other hand, if they were engaged we will have to admit, from this side of the story, the girl did wrong.

Maybe, "Inbeliever," you had done something that vexed your friend. Then she, instead of asking you to explain matters, tried, as the old saying is, to get even with you.

Now, with a cleaver, chop the shell into five pieces and place in scalding water for five minutes. Remove from hot water. Use the knife to need of To "An Unbeliever"

Brings Her Troubles

Three cloves.

Four allspice,
Four large onions.

Two bay leaves,
One medium-sized currot,
Rind of one-half lemon.
Three tablespoonfuls of Worcester-thire sauce.

Tie the spices and vegetables in a piece of cheesecloth and bring to a

Stands Up for the Girls

TODAY'S INQUIRIES

Today's Inquiries

Yesterday's Answers

Yesterday's Answers

Today's Inquiries

Answers

Today's Inquiries

Today's Answers

The average wage of the English chorus

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To the Formus for at hair that of the American

Chorus girl

The average wage of the English chorus

In the average of the English chorus

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thave a young face. I have a joily disposition, as I am always full of fun, am sociable, and I have a very good reputation as a good and respectable girl, especially among the male sex; and I am an independent girl also. Does it pay to be independent with the opposite sex? Dear Cynthia, you are the only person I have been frank in telling in regard to being disgusted. I have never been disgusted before until here of late. You see, I act joily and, of course, no one can tell. Perhaps if I suppose I would be happy. Why is it, a girl like me, that any fellow ought to be proud to gu with, can't get the right man? Perhaps this is one of the reasons I am disgusted. You see, Cynthia, I am the oldest of the family. I have good parents and a nice home.

So, of course, I don't love him. I have guite a few proposals, but none appeals to me. All you hear people saying it. That go, as I stated before I am independent with the boys.

See, Cynthia, being tall, I make a very rich appearance, no matter what I wear. Of course, I dress stylishly, So do you think. Cynthia, that some boys are afraid to take a chance? Does a fellow won't be under the impression that I am conceited or think that I am beautiful, for I am not that kind.

DISGUSTED GIRL.

If you have many proposals, why worry? Why be disgusted? You say wor't wory Why be disgusted? You say worry? Why be disgusted? You say worry? Why be disgusted? You say worry? Why be disgusted? You say

WHEN the armistice was first signed and the whole world awoke to the fact that the war was over, everything seemed so bright and glowing. There was no branch of the world's industries that so quickly showed the difference between wartime and peacetime than the dress and fashion trades. The designers, both in Paris and on this side of the water, at once placed before the buying public creations which were



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This piquant little poke is in cream straw, with the entire crown and upper brim covered with a heavy novelty silk crepe. A bouquet that is nade up of roses, tiny wild flowers and berries forms the trimining

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

cach year. Yet I love him so dearly that there is nothing I wouldn't do for him. His happiness is my happiness, and he has never, for one moment, had cause to doubt my word, and I bogs happiness. To the Editor of Womon's Page:

Dear Madam—I sm snakous to take up the cause to doubt my word, and I hope he never shall have.

We are not engaged, yet there is a degree of understanding between us which is the foundation of deep comradeship.

True love, all-abiding love, love that never dies, is based upon the one rule, "Forget self in thought of others." Please try this rule, "Unbeliever," and I am sure you can say you still have faith in some girl's word.

Says She Is Disgusted

Dear Cynthia—I am very much interested in your letters. I am a young lady just reached the age of twenty-five, and it is at this age that I feel disgusted with life. I am a pretty girl, have a model figure, as people cail me, and I don't look my age, as people loade and to be twenty-one or twenty-two, as I have a young face. I have a joing the gusted with life. I am a pretty girl, have a model figure, as people call me, and I don't look my age, as people loade me to be twenty-one or twenty-two, as I have a young face. I have a joing the members are to be twenty-one or twenty-two, as I have a proof gard. Any leastly exercise, such as a good and respectable and the male sext twenty foods. This includes the male sext twenty foods. This includes the male sext twenty foods. The includes the male sext twenty foods. The includes to done regularly. As for diet, keep from the case of the male sext twenty foods. The includes to done regularly As for diet, keep from the case of the male sext twenty foods. The includes to done regularly As for diet, keep from the case of the male sext twenty. I see the state of the male sext twenty foods. The includes the case of t

A Novel Boudoir Cap

A lovely boudoir cap can be made of cotton crepe, in an ecru shade. It is embroidered with baskets of flowers, in blue, green, brown and rose, in rather dull shades, with a bit of yellow. HEMSTITCHING

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CAN A GIRL BE POPULAR WITH MEN AND GIRLS TOO?

A Complaint From a Young Woman Who Attends a Co-educational College-Boys Pay Her Plenty of Attention, but Her Sisters Snub Her

CAN girls be popular with men and ed in this respect, and then too, liking girls at the same time? I have a them personally, crowded about them letter here on the subject. It comes and vied in paying attention. Having from a college where there is co-edunothing else to do, the girls accepted "The boys are all very nice to me." the invitations to walk, etc., and soon

cation.

"The boys are all very nice to me." writes our correspondent, "but I cannot say the same for the girls. Some how they seem to snub me. About a dozen boys in the class have asked me to go out with them, but not one girl. How can you account for this? It seems I have always made friends with boys easier than with girls. But this is the first time I have ever eit so much out of place about it, if would like your advice, for I do very much want a girl chum. M.C."

THERE is undoubtedly such a girl as the one who makes friends with men a great deal quicker than she does with those of her sex. And it is just this girl, "M.C." who has to guard against what we might in a certain sense term a failing.

Let us analyze your case, for instance. When a girl goes away to school she stands alone for the moment. That is, girls who have come in twos, three or fours to be freshmen do not rush to take up with her. Neither do the older students. The girl who comes alone must stand test, a peculiar indefinite test to which those of her own sex put her.

One of the tests is that she must not be "boy crazy." Now, "M.C." I am not saying for a minute that you are overfond of boys or chasing about after them. But to the other girls it looks that way. I remember a similar case. Two sisters came from a western city to attend a co-educational university. As usual, the other girls will surely be interested in you. You will find you can be equally popular with members of your own sex as with those of the opposite.

Adventures With a Purse

We are not told what he did with the plum, but had it been a lot of plums here are the sum of any of them.

N'S EXCHANGE

Will say, as you and your husband sit reading after dinner. "I see here where you can get madras shirts for \$1.35—
real nice quality, too, it says. Why don't you stop and see them? You ought to have a few more shirts." "Maybe it will," says John. And the next day he will drop in and say casually, "Where are those \$1.35 madras shirts?" Well, if he does stop in, I think he will file it here ware is less injurious to the harden are of pretty striped designs, and certainly the price of \$1.35 is most for super time and wash with suds. Soap used at first sets the stain.

Floral Description of the living room table, and particularly if it is of make and particularly in the price of \$1.35 is most to soak in for a generous sized jar.

We are not told what he did with the plum, but had it been a lot of piums he produced in this mage manner, and had thew been damsons, he should have had his mother make plum jam of them had the wheen damsons, he should have had his mother make plum jam of them had the wheen damsons, he should have had his mother make plum jam of them had the wheen damsons, he should have had his mother make plum, but had it been a lot of piums had had thew been damsons, he should have had his mother make plum, but had it been a lot of piums had had thew been damsons, he should have had his mother make plum, but had it been a lot of pium, but had it been a lot of pium and had thew been damsons, he should have had his mother make plum, but had it had the when the had his mother had

HOW many times have you had the trying experience of carefully dusting the living room table, and particularly if it is of mahogany, no sooner turned your back, than it was again covered with a fine coating of dust? "Confound this dust cloth!" you have said impatiently (that is if you are like me) "it simply won't take up the dust!" But "it simply won't take up the dust!" But you should have one of those specially prepared dustiess dust cloths. They cost but twenty-five cents, and indeed

WHEN Jack Horner did that plum act in the corner, he would have had much more cause for self-congratula-tions had he produced a damson plum.

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The removal of a hair growth from under the arms or the face can be very easily accomplished by using this excellent preparation. Sold by drug and department stores.

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For the names of shops where ar-ticles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department. Walnut

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